



**Molini Lario**  
LAGO DI COMO, 1919

*Autentica Farina Lariana*

**Molini Lario Spa**

Via dei Platani, 609 - Alzate Brianza (CO)  
T. +39 031 630 491 - F. +39 031 632 546  
www.molinilario.it | info@molinilario.it

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# Tanta Fibra

BREADS PASTRY FOCACCIA PIZZA



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# TantaFibra

Always sensitive to market change, Molini Lario developed a new product line to fit the needs of those who consume fibers on a regular base. It is widely recognized that a **regular consumption of fibers** provides a **lower sugar absorption** in favor of glycemic index, a reduction of caloric intake due to a sense of satiety, a **beneficial enrichment of bacterial flora**.

Testing and experimenting different flour blends, Molini Lario developed TantaFibra which is meant to bring the old traditional flavors back to the table, by **emphasizing the taste** of high-fiber foods.

## WHY CHOOSE *TantaFibra* FLOURS

- For a more healthy and balanced nutrition
- For a harmonious, intense and mature flavour
- For a greater amount of minerals and fibres
- For a better performance

## ADAPT TO... ALL BAKERY PRODUCTS

**TantaFibra** is ideal for any kind of production, such as traditional bread, homemade bread, sandwich, pan carré, breadsticks and crackers; it's also ideal for bakery products like cookies, panettone, colomba, shortcrust and croissant.



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# Tanta Fibra



## AZZURRA TIPO 1 AZZURRA TIPO 2

- Suited for **Direct** doughs
- Refresh flours of **Biga**
- Ideal for **Ciabatta, Zoccoletti, Sweet and Salty Focaccia**
- Rheological values: **W 220/240**

25 KG BAG



## ARANCIO TIPO 1 ARANCIO TIPO 2

- Suited for **Classic Biga** at 18°C for 18-20 hours
- Cutting Flour for **MEDIUM LEAVENING** doughs
- Long Fermentation Products in cold chain, in retarder proofers
- Rheological values: **W 300/330**

25 KG BAG



## INTEGRALE TIPO 1

- Ideal for **Biga** and Cutting for **bakery** products
- Rheological values: **W 270/300**

25 KG BAG

## INTEGRALE TOP

- Ideal for leavened **pastry** and **festive** products
- Rheological values: **W 380/420**
- Vital Wheat Gluten Free

25 KG BAG



## Advance

## AVENA

- **Soft grain** Flour Type 2 with 3% Oat fibre
- **MEDIUM** leavening
- Ideal for High Hydration doughs
- Both **Direct** and **Indirect**
- Rheological values: **W 220/240**

25 KG BAG



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# Tanta Fibra

PIZZERIA



## 1 ARANCIO

- Flour **Type 1**
  - **LONG** leavening
  - Suited for **Direct** doughs and **Pre-ferments**
  - Indicative maturation time: **24H - 60H** Controlled Temp.
  - Suited for **Biga** and **Pre-ferments** 10H - 12H Controlled Temp.
  - Rheological values: **W 290**
- 25 KG BAG



## 1 AZZURRA

- Flour **Type 1**
  - **MEDIUM** leavening
  - Suited for **Direct** doughs and **Refreshments**
  - Indicative Maturation time: **24H - 36H** Controlled Temp.
  - Excellent also as **Refreshment** for pizza in **Pala, Teglia** and **Classic**
  - Rheological values: **W 240**
- 25 KG BAG



## Advance AVENA

- **Soft grain** Flour **Type 2** with **3% Oat fibre**
  - **MEDIUM** leavening
  - Suited for **Direct** doughs and **Refreshments**
  - Indicative Maturation time: **24H - 48H** Controlled Temp.
  - Excellent also as **Refreshment** for pizza in **Pala, Teglia** and **Classic**
  - Rheological values: **W 240**
- 25 KG BAG



## TIPO INTEGRALE

- **Whole Wheat** Flour
  - **MEDIUM** leavening
  - Suited for **Direct** doughs and **Refreshments**
  - Indicative Maturation time: **24H - 48H** Controlled Temp.
  - Excellent also as **Refreshment** for pizza in **Pala, Teglia** and **Classic**
  - Rheological values: **W 270**
- 15 KG BAG



## MULTICEREALI SCURO

- Mix of **flours** and **cereal seeds**
  - **MEDIUM** leavening
  - Suited for **Direct** doughs and **Refreshments**
  - Indicative maturation time: **24H - 48H** Controlled Temp.
  - Excellent also as **Refreshment** for pizza in **Pala, Teglia** and **Classic**
- 10 KG BAG

## HyLario



### NATURAL DEHYDRATED STARTER

- Natural Dehydrated Starter made from Sourdough Starter
  - Amount ranging from 3 to 5 % of the flour weight
  - Adds to your dough aromas and flavours of a sourdough starter
  - Increases the extensibility and the boost of your dough
- 1 KG PACK IN RESISTANT PLASTIC



### DRY BREWER'S YEAST

- Technological product which doesn't require fridge storage
  - Dosage is 50% less than fresh brewer's yeast
- 500 G PACK